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The Newport Mercury,

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NEWPORT, R. I.

THE NEWPORT MERCURY was established in June, 1788, and is now in its one hundred and thirtieth year. It is the oldest newspaper in the United States, and has been published continuously since that time. It is published daily, except on Sundays and public holidays. It is a large quarto weekly of fifty-six columns filled with interesting reading—editorial, State, local and general news, well-selected miscellany and valuable farmers' and household departments. Teaching so many households in this and other States, the limited space given to advertising is very valuable to business men.

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Local Matters.

The Strike.

After considerable agitation among the members of the various mechanical unions here, in regard to lessening the number of working hours in a day, the masons on Monday decided to strike for nine hours and so notified their employers. J. D. Johnston, Robert McIntosh and W. J. Underwood, having large contracts which require completion within a limited time, were forced to acquiesce, which they did gracefully, and the city and minor contractors followed suit. McNeil Bros., of Boston, who have been the heaviest contractors in Newport during the past winter, had been expecting this strike for several months and, to be in as good condition as possible when it should come, have rushed their work much more than they otherwise would and as a consequence had finished with most of their masons. They have been employing over 170 men on the Vanderbilt, Cook and Gamwell contracts during the past two months, but have now completed the two latter jobs and finished the bulk of the mason work on the former, and, being apprised of the approaching strike, they gave notice at paying off Saturday night that all those unwilling to work ten hours for a day might consider themselves discharged.

As a result the masons did not return on Monday and Mr. John A. McNeil, the foreman, went to Boston and secured a half dozen non-union men to take their places. Mr. McNeil says that he considers one man just as good as another and if nine hours constitutes a day for one it ought to be for all. The completion of his contract on the Vanderbilt cottage, the outside of which is now complete with the exception of tinning the chimneys, will require about 80 carpenters and only five or six masons and while he can't afford to lessen the hours for his carpenters he says he will not for his masons.

The work has been driven so hard during the winter that the contract could be completed even if work was suspended a couple of months.

The laborers on the Vanderbilt job also struck on Monday for an increase of wages from \$1.75 to \$2 per day, but their demand was denied and their places were promptly filled.

The National Baptist Anniversaries will be held in Washington this year in May. The Baptists of New England will attend in large numbers. A special train will leave Boston, Old Colony station, at 12 o'clock on Tuesday, May 15th, with a party of some four hundred or more. They will come direct to Newport, where the afternoon will be spent in a ride about the city and around the Ocean drive. At 5 P. M. the party will return to Fall River by special train and there take the boat to New York. The party while in Newport will be under the charge of Mr. Wm. B. Franklin.

Mrs. Caroline Spooner, wife of ex-postmaster Thomas Coggeshall of New Bedford and daughter of the late Wm. Spooner of Newport, died at her residence in the former city on Monday at the age of 72 years. She was a most estimable lady and her death will be sincerely regretted by hosts of friends both in Newport and New Bedford.

Mrs. T. T. Pitman, who is still in Washington and greatly improved in health, sails for Europe in May for the summer. After spending a month in Paris she will go to Switzerland, to remain during the warm weather, making several visits in private houses.

The present officers of the Thames street M. E. church Sunday School are Superintendent, Wm. B. Crandall; Assistant Superintendent, T. Fred Kaul; Secretary, Chas. S. Crandall; Librarian, James G. Albro.

The Perry House at present is under the management of Major Henry Bull, Sr., who purchased the property on Monday.

Rev. S. C. Hill has returned to his parish in Mt. Airy, Penn.

The Edward W. Young.

The new tern schooner Edward W. Young arrived here on Wednesday and "tied up" at Reynolds' wharf where, until her departure yesterday for New York, she was the centre of attraction. She was built in East Boston by John M. Brooks from model lines and plans furnished by Mr. Geo. F. Crandall of this city and is pronounced by "old tars" the handsomest craft of her class ever seen in these waters. She has a large, light cabin, 114x164 feet, handsomely finished in ash trimmed with cherry, from which open five commodious state-rooms, pantry, bath-room, closets, etc., and all are tastefully fitted up for comfort and convenience. She has a hold capacity for 855 tons of coal with a draft of 124 feet. Her dimensions are as follows, with all modern improvements as regards steering apparatus, etc.:

Length on deck, 150 feet.
"over all 160 feet.
Beam 34 feet.
Depth (lowest) 12 feet.
Tonnage 399 3/4 tons, new government measurement.

She will be employed in the coasting trade, hailing from this port, with Gardiner B. Reynolds as managing owner, and sailed on her first voyage yesterday for New York for a cargo of coal. She is somewhat larger than her sister craft, the J. C. Clifford and the Gardner B. Reynolds, and her lines are much handsomer. She is manned by a crew of five men before the mast and a mate and cook, with Captain Eugene W. Howard in command.

The vessel on her trip from Boston Wednesday proved herself an excellent sailer, working satisfactorily in every particular, and her officers, owners and builders were alike pleased with her conduct. Upon her arrival here Capt. Young, after whom the vessel is named, waited upon Captain Howard and presented him with a handsome pair of marine glasses.

Newport Historical Society.

The regular monthly meeting of this society was held Monday evening, Hon. Francis Brinley presiding, and those present had the pleasure of listening to two highly interesting historical papers. The first was by Dr. Henry E. Turner and gave an interesting sketch of the "Founders of the Society," and the second by President Brinley, included a biography of Abraham Redwood, the founder of Redwood Library.

During Dr. Turner's recital Mr. C. E. Hammett, Jr., presented, on behalf of Mr. Howland's family, an excellent crayon likeness of the late Benjamin B. Howland who was one of the society's founders, and preceding Mr. Brinley's paper a letter was read from Mr. T. G. Ford, presenting to the society, on behalf of the late Elbert J. Anderson, photographs of the early ancestors of the Elbert family of Rhode Island, of Abraham Redwood and of Elbert Jefferson Anderson; a copy of the Newport Mercury of October 14, 1800; a copy of the oration delivered July 4, 1790, in the Baptist meeting-house of Newport by Abraham Redwood Ellery and for temporary inspection four old deeds and a commission. An old cane, formerly belonging to Peter Babcock, from Mr. Benj. Blyven, and two almanacs, dated 1774 and 1797 respectively, and an apothecary's weight, dug up in Monmouth county, N. J., from Capt. J. W. Downing, were also donated to the society.

A Shooting Affair.

During the small hours of Thursday morning the residents along Bath Road were greatly disturbed by John Ryan, a cab-driver, who was amusing himself by walking up and down the thoroughfare throwing rocks at the houses. Police Officer Geo. W. Tosier was finally attracted to the scene and attempted to arrest Ryan but was repulsed with stones and brick-bats. He then drew his revolver and fired into the air hoping to frighten his man into submission, but it only infuriated him and the second shot, the officer says, was fired in self-defense. It was aimed at Ryan's arm but took effect in the left cheek. After this, Officer Tosier, aided by Officer James, succeeded in getting his man to the station where the wound was dressed. After Ryan had slept off his drunken stupor he was arraigned on a charge of malicious mischief and fined \$10 and costs, which he paid. He said he had no recollection of the shooting or of making any disturbance; that he took a couple of glasses of beer before going to the boat in the morning, and, he thought, a small drink of whiskey from a bottle afterwards. This is all he could remember about himself, so supposed that he must have been crazed by the little grog he had taken. The officer was exonerated, without censure.

Mr. Joseph Barrett, superintendent of the Newport Casino, who has been spending the winter at Jacksonville, Florida, is expected home the first of the coming week.

The subject of the sermon at Second Baptist church on Sunday afternoon is to be Esther Queen of Persia. Evening services at half past seven. All are welcome.

The Cantata of Esther.

The performance of this well known Cantata on Wednesday and Thursday evenings of this week was a complete and gratifying success both to the large number of performers, and also to the very large audiences. The Cantata was put upon the stage in a very pleasing manner under the direction of Mr. Augustus French who deserves great credit for the success of the programme. The leading parts were taken by the following:

Dramatic Persons.
Jews.
Queen Esther, Miss P. A. Fry.
Mordecai, the Jew, Philip Frank.
Maid of Honor, Miss L. Alderson.
Ladies of Court, Miss Annie L. Alderson.
Mordecai's Sister, Miss Carrie Alderson.
Prophetess, Mrs. Lizzie Tibbets.
High Priest, Casper Hill.
Proprietor, George A. Trichard.
Hogel, George Barlow.
Page, Clara Knowe.
Clara Melville.

Persians.
Ahasuerus, King of Persia, Herbert C. Tilley.
Haman, Prince of the Realm, William Carry Zereah.
Hanna's wife, Miss Ella K. Martland.
Child, Martha Smith.
Zereah's Attendants, Miss Sadie A. Harvey.
Harbonah, Mrs. Guslie Ailman.
Herald, Miss Lena Gardner.
King's Guards, F. A. Daniels.
King's Scribe, Henry L. Martland.
Nicholas White.
George Smith.
James B. Bradley.
Fred Lee.

In addition there were choruses of Jews, Medians and Persians, and a large semi-chorus of Median and Jewish children who performed their parts to the great satisfaction of the audience. The leading actors did their parts exceedingly well and all deserved much credit. Among the actors who deserved and received special applause from the audience were the youthful son of Capt. E. N. Hammond, in the boys chorus, and the little Miss Martha Smith, who, as Zereah's child, performed her part to perfection. Miss Fry, Queen Esther, received a beautiful basket of flowers the first night and the second night Miss Martland, Zereah, also received a beautiful basket of flowers, and Mr. Thomas Gibson, florist, sent two baskets of flowers for the members of the children's chorus. Mr. Henry Bedlow added to the entertainment the second evening by contributing the expenses of an orchestra.

The Cantata will be repeated this afternoon as a matinee. The prices are put at a low figure and in all probability the house will be crowded.

Unity Club.

One of the regular meetings took place on Tuesday evening. The course of studies on famous historical women, in progress during the past winter, was concluded by a consideration of two famous characters, one, "Madam Roland," the other, "Florence Nightingale." The former was connected with the stormy period of the French Revolution 1789-1793. The latter was and is identified in the minds of this generation, with benevolent oversight of military hospitals, and sanitary improvements for the wounded and invalids. Her name summons before us the embodiment of practical Christian effort, the type of the Good Samaritan.

Madame Roland was discussed by three speakers. Mr. Patrick J. Galvin outlined the condition of affairs preceding her time, and leading up to the French Revolution. Dr. Gillett gave a summary of her life; concluding with her tragic death by the guillotine. Mr. Blakely reviewed the underlying causes which led to the terrific democratic outburst of feeling in France, and to that struggle in which Madame Roland was a striking figure. He drew from the history of the French Revolution some important practical lessons for all governments.

The second theme was "Florence Nightingale," a sketch of whose life and labors for the sick and wounded was admirably given in an essay written by Mrs. Thomas Coggeshall. The musical item of the evening was a piano solo by Miss Kate Callahan. There was a good deal of witty interchange of sentiments on points arising in connection with the Club's arrangements and progress; one of the points urged being that the lady members should speak after each essay, and thus add much interest to the meetings, besides encouraging those of the other sex to speak with less diffidence. The last "Social" gathering of the Club is to take place on the 1st of May.

The members of Newport Associates No. 4, N. M. R. A., will give a literary entertainment at their Hall on the 15th proximo. The programme will include readings, music, refreshments and dancing. The arrangements are in the hands of a competent committee consisting of Messrs. W. S. Bailey, A. L. Gilman, David Stevens and George E. Tayer and Mrs. S. E. Gawill.

On Thursday evening, St. Paul's Lodge No. 14, A. F. & A. M., was made the recipient of a very handsome oil painting, the work and gift of Mrs. Wm. H. Cotton. The beautiful present has received many encomiums from the members of the lodge and others who saw it, and a unanimous vote of thanks was extended to the generous donor.

Edward Jordan, from Maine, a Newport boy, has been in town this week.

Odd Fellow's Anniversary Celebration.

Next Thursday, April 20, being the sixty-ninth anniversary of the introduction of Odd Fellowship into the United States the members of the order in this city will celebrate the occasion with a grand street parade in the afternoon and a social and dance in the evening. The line will form, on Charles street, right resting on Washington square, in the following order, Col. Jere. W. Horton as chief marshal:

Newport Band, Prof. W. Mathers, leader.
Aquiline Ensignment No. 5, I. O. O. F.
Capt. John H. Wetherell.
Rhode Island Lodge No. 12, I. O. O. F., E. M. Albro, Noble Grand.
Carriages containing older members of the order.

The line will move promptly at 2 o'clock over the following route: Down Washington Square to Thames street, up Thames to Bridge, through Bridge, Washington, Third and Poplar to Farwell, up Farwell street to Broadway, up Broadway to Rhode Island avenue, through Rhode Island avenue to Lincoln street and counter-march, down Broadway, up Ayrault street to Kay, along Kay and down Bellevue avenue to Pelham street, down Pelham to Spring, along Spring to Young, down Young to Thames and up Thames to hall on Washington square, where the line will be dismissed.

The lodge with invited friends will hold a social in the evening, dancing to commence at 9 o'clock with John H. Wetherell as general floor-manager and Fred Greene, Wm. Allen, John Libby and James E. Stevens as aids. The committee in charge of the celebration are Joseph B. Pike, John T. Dolano, John P. Steele, Wm. H. Wilcox and John Pitman.

Real Estate Sales and Rentals.

Joshua C. Brown has rented, through Geo. V. Wilbur, his cottage on Summer street, to J. M. Geraghty of New York.

Mrs. D. W. Holmes, of Boston, has rented, through Delbols, Hunter & Eldridge, her stone cottage on Bellevue and Narragansett avenues, to Frank Sturges, of New York, for the season.

The Perry House and Opera House property on Washington square was sold at mortgagee's sale, Monday noon, for \$47,000, Mr. Henry Bull, Sr., the mortgagee, being the purchaser.

Miss E. G. Wildes has rented her cottage on Kay street, for the coming season, to Mrs. H. A. Denison, of New York.

Catherine C. Clifton and Thomas R. and Abby C. Spencer have sold about 3000 square feet of land with buildings on John and Martin streets to Wm. C. Scott, for \$1, etc.

Dr. J. J. Mason, of Providence, has rented his cottage on Gibbs avenue to G. D. Rosegarten of Philadelphia.

Wm. F. Whitehouse has rented his cottage on Rhode Island avenue for the season to Wm. W. Appleton, of New York.

Pinnard cottage, No. 2, has been rented to Wm. C. Schermerhorn, of New York for the coming season.

River and Harbor Bill.

In the river and harbor bill now before the House of Representatives, Rhode Island is to get \$10,000 for improvement of Block Island harbor and \$12,000 for improving Newport harbor. In the same bill the secretary of war is directed to cause examinations or surveys or both to be made and cost of improvement to be estimated at the following localities in Rhode Island:

Fishing Place Cove, near Seacoast Point, with view to constructing a breakwater.
Cove near southeast extremity of Conan's Harbor Island, and water way between said island and Rhode Island, with a view to deepening the water way and removing obstructions.
Entrance to Point Judith Pond, west of Point Judith, with a view to establishing a harbor of refuge.
Coast near life-saving station, East Point Judith, with a view of constructing a breakwater.
Greenwich Bay, to deepen water on the bar at Long Point.

Mr. Harry S. Mason has leased the store 140 Thames street, lately occupied by Mr. Fred W. Greene, for the gent's furnishing goods business. While in New York and Boston selecting his stock Mr. Mason contracted a cold which has kept him housed for the past two weeks or he would have opened some time ago. His goods are all here and he now expects to be ready for business the latter part of next week.

Mate Walter N. Smith, U. S. N., died at his residence, "Ivy Cottage," on Gould street Saturday morning. He had been on sick leave since 1885, but was generally able to be out and had returned from his winter residence in Burlington, Conn., but a few days before his death. He was well-known and highly esteemed by Newport citizens. The interment was at Burlington.

Mrs. Eliza Ann Sherman, the estimable wife of Mr. John W. Sherman, died at her residence on Prospect Hill street Monday morning at the advanced age of 81 years. She had been an invalid for several years, but her death was sudden and unexpected. She was mother of Mr. William H. Sherman, of the Savings Bank of Newport, and a sister of the late Israel Lake.

Improvement Notes.

Thomas Preece has moved, for John S. Kimber, his office building, to the corner of the same lot, Broadway and Mann avenue.

David P. Albro is building for Mrs. Elizabeth Auchincloss, of New York, an addition to her cottage on Washington street.

David P. Albro is also building for Barker Brothers, on Kilburn Court, two one-and-a-half-story cottages, each 22x30 feet.

Frederick Weaver will soon build for John Sullivan a small cottage on Hammond street.

Oxx Brothers have built for John Reagan, on Hammond street, a two-and-a-half story cottage, 24x34 feet.

Charles H. Burdick has been awarded the contract for building the new chapel for Emmanuel church.

Lawrence McNulty, with C. H. Borden as mason, has built for Dennis J. Sullivan, on Hammond street, two one-and-a-half story cottages. The same builder will soon put up a small cottage for Thomas Donahue on Hammond street. He is altering a building into a tenement for Mrs. Sheekey, near the Polo lot. Mr. McNulty has changed the store of Murphy Brothers, corner of Lee avenue and Spring street, into a tenement.

Michael Finn is building for himself, on the corner of Thames and Carey streets, a handsome two-story cottage, 24x30 feet, with French roof and dormer windows.

John A. McCormick is building for John Ryan on Denison street, a cottage.

The Kesson cottage on the corner of Broadway and Vernon avenue, which was destroyed by fire a couple of months ago, has been entirely rebuilt and is a decided improvement upon its predecessor. It has a Mansard roof and is provided with all the modern improvements.

Re-Union of Veterans.

The annual meeting and dinner of Company F, 1st R. I. D. M., Association occurred Tuesday evening at the Clifton House and were enjoyed by twenty-eight veterans and a few honorary members. After the roll-call, which showed seventy-three out of the original one hundred and ten to be living, the following officers were elected for the ensuing year:

President—Henry T. Easton.
Vice President—George P. Lawton.
Secretary—James H. Taylor.
Treasurer—John S. Coggeshall.

An excellent dinner provided by the retiring president, J. H. Chapin, followed the business meeting, after which the evening was pleasantly spent in social intercourse. The annual meeting of the regiment association will be held in Woonsocket on the anniversary of Bull Run, July 11, and the company veterans will be invited to attend. The company annuals are always held in Newport.

A Model Institution.

The Industrial Trust Company of Providence, whose advertisement appears in another column, is one of the excellent institutions of that city. The officers are men of large financial ability and are well known throughout the state. Among the number are Col. Samuel P. Colt, President, Hon. Joshua M. Addeman, Treasurer, and in the Board of Directors are such well known men as Col. N. Van Slyke, city solicitor of Providence, Hon. Joshua Wilbur, state senator-elect from Bristol, Hezekiah Conant, Hon. Benj. F. Thurston, Hon. Chas. R. Cutler and others. The company have very fine and commodious banking rooms at 57 Westminster street.

We perceive our local Natural History Society holds a meeting next Monday evening, for the reception of brief communications, written or oral, regarding natural history matters. An evening of this sort is often better calculated to sustain an interest in the objects considered, than one formal lecture is, on one definite topic.

Dr. W. Thornton Parker, the Secretary General of the Brotherhood of Lay Readers of the Protestant Episcopal church, has prepared and published a handsome little volume of some fifty pages entitled "The Lay Readers Assistant." The work will prove an interesting and valuable assistant to all members of the order.

Geo. P. Lawton, Park Stables, has this season the largest stock of horses and carriages for customers to choose from that he has ever carried, and he is constantly adding to that stock. He is a very careful buyer and consequently can sell a good article as low as any other dealer.

A private letter received from San Lorenzo, Cal., yesterday morning announced the critical illness of Captain Otis Webb from paralysis. Captain Webb is father of Mrs. John S. Engs and is well-known in Newport where he formerly resided.

Rev. James Porter, D. D., who died in Brooklyn, N. Y., Tuesday, at the advanced age of 80 years, was settled over the First Methodist church in this city in 1829.

Newport in 1775.

(Continued.)

(Newport Mercury of November 27, 1775.)
With the title Freshet Advice, Foreign and Domestic—2 pages.

Newport, Nov. 27, 1775. "To be, or not to be," is now the question. Every private view, passion and interest, ought to be buried. We are embarked in one common bottom: if the ship sinks, we all perish; if she survives the storm, peace and plenty, the offspring of liberty, and every thing that will dignify and felicitate human nature, will be the reward of our virtue.

Last Wednesday arrived here from Georgia, Mr. John Lewis, who sometime passed sailed from this colony in a small sloop, Capt. John Wanton, loaded with apples, cider, &c., bound to Georgia, but at Charleston, South Carolina, in a fog, they fell in with the "Amory sloop-of-war," on board of which was Governor Campbell of South Carolina, who brought Capt. Wanton to, took out some of his apples, &c., told him he was a good price, and put on board the gunner of fort Johnston, (who made his escape from said fort when the Carolina people took possession of it), and one land more, with two chests of arms, and two trunks of pistols and cutlasses, leaving Captain Wanton and his men on board, and gave the gunner orders to go to St. Augustine for 200 men to come to South Carolina, to retake fort Johnston. When they got out of sight of the "Amory," Capt. Wanton and his men, shut the vessel into Georgia, and informed the committee of the place with their proceedings, who treated them very gently; they valued the arms, &c., at \$250 sterling. On examining the gunner, they found he had a letter from Gov. Campbell, which they sent to the Congress, contents unknown.

Yesterday morning arrived from Boston, the Swan sloop-of-war, Captain Ayscough, with a large armed schooner, a small armed sloop, and a large transport sloop. Soon after these vessels arrived, some officers and men came ashore at the Long wharf, with several instruments, and took a survey of this harbor.

Beside the above vessels, there are now in this harbor, the Rose, Glasgow, a bomb-brig of 10 or 12 guns, an armed schooner, and two small armed sloops. Died, Daniel Coggeshall, Esq., of North Kingston, aged near 70 years. John Ball, a native of Tomb and Gravesend, informs his customers and others that he has removed his business and family to Middletown, in the house formerly improved by James Phillips, where any person may be supplied with tomb or grave-stones, of the best black slate, on the shortest notice, in the neatest manner and as reasonable as can be had in America. He likewise makes very neat black slate slabs for headstones.

Newport Mercury of December 4th, 1775, appears with a plain heading with its original title—two pages only.

Newport, Dec. 4, 1775.—Last Tuesday Capt. Simon Marthallide, in a continental sloop-of-war took a transport brig bound into Boston loaded with the following articles valued at \$30,000 sterling, viz 2250 small arms, 250 fuzes, 6 brass field pieces, 3 brass mortars, 13 inches, and a belt, cost 400 guineas; 30 tons cartridges; 28,000 which contain 3600 quantities of bombs, all loaded; and a large quantity of bar-lead.

A schooner about 40 tons, which was coming in here with Capt. Ayscough in a small transport, not being able to fetch into this harbor, yesterday night, ran up the east side of this island, where that night she was taken by Capt. Whipple, and sent up the river to a place of safety. She has 7 men on board, and a cable and anchor for one of the ships in this harbor.

Ten thousand minute-men stand ready to come in, for the protection of this island, on the shortest notice; 5000 of whom can be landed on the island in 24 hours, and the other in 24 more.

A beacon is erected on Indian-hill near New Haven.

A man-of-war, we hear was set on fire by lightning, a few days past, in Boston-bay and destroyed.

We are informed that the Swan sloop of war, which arrived here from Boston yesterday week, lost her best cable and sheet anchor on Nantucket shoals, received considerable damage, and was very near foundering; she was hauled into the wharf at Goat Island in this harbor, last Monday where she is now repairing.

By a gentleman, late from Boston, we learn that Capt. Ayscough, of the Swan, sent 28 of our countrymen on board the Admiral's ship in Boston harbor, when last there.

Last Thursday the bomb-brig, an armed schooner and a sloop, went up this harbor to Gould Island, about 4 miles up the bay, where we hear they cut a parcel of timber, for the restoration of the sloop Swan.

We hear a number of Tories came passengers, in the vessels which arrived here yesterday week from Boston. The inhabitants of this town still continue to emigrate to the main land. All persons who have removed out of this town, and carried their Fire Buckets with them, are desired to return them immediately.

To be sold at public auction, at Head Quarters, in Middletown, Rhode Island, on Tuesday the 13th inst., at 11 o'clock in the forenoon. A number of household furniture, horses, and sheep; a quantity of hay, grain, &c., by order of the General Assembly of the Colony of Rhode Island.

Newport Mercury of December 15th, 1775. Plain heading, two pages only.

An exact list of Privates fitted out of New York in 1750.

13 ships of 16 guns to 25 guns	1750 men
10 Nov 14 do " 16 do	1230 "
14 Reg 12 do " 14 do	1650 "
1 do of 11 do " 12 do	1000 "
1 do of 10 do " 11 do	400 "
1 do of 10 do " 10 do	300 "
2 do of 8 do " 8 do	800 "
Total 635 guns	5670 men

JAMES C. SWAN.

Presiding Elder D. A. Jordan assisted Chaplain J. W. Horton at the City Ayrault last Sunday morning and delivered an interesting discourse before our poor. In the afternoon he preached at the First M. E. Church, with which he held quarterly conference Saturday evening.

Mayor Powell has been in Maryland this week.

COAL.

Just discharged from Schooner James C. Clifford, 600 tons extra Red Ash Coal.

GARFIELD Coal.

STOVE, EGG and CHESTNUT of this Celebrated Coal to arrive.

AGENTS FOR NEWPORT.

Haddock's-Plymouth.

Best White Ash Coal in this market.

We are exclusive agents for PLYMOUTH W. A. COAL.

Bennett, Lincoln, Brookside,

Lehigh, Wilkesbarre and Bituminous Coal

Always on hand, and for sale at lowest market quotations.

Gardiner B. Reynolds

& CO.

Coal carefully prepared and promptly delivered. No extra charge for binning.

CITY BRIEFS.

Notings of Newport and Newporters.

Rev. W. R. Alger, of Boston, will officiate at Channing Memorial church to-morrow.

The torpedo class for 1888 will report at the torpedo station on the first proximo, a month earlier than last year.

Mr. Louis L. Lorillard and family are expected at "Vineland" next Tuesday for the season.

Mr. A. A. Barker makes an important announcement for the farmers, in our advertisement columns.

Lieut. Gov. Honey has rented his cottage on Francis street and Everett place for the season to Addison Thomas of New York.

Dredger J. McDermott has been at work for the city this week near the outlet of the Long wharf sewer overflow.

Mr. Warren B. White, with Caswell, Massey & Co., Broadway, New York, is visiting friends in this city, prior to his departure for Europe.

Mr. George A. Littlefield, superintendent of our public schools, has accepted an invitation to deliver the Memorial Day oration at Westerly.

Mr. Geo. H. Carr, bookseller, 172 Thames street, has just received a valuable second hand library which he offers for sale at low prices.

Mr. William Irving Lyon, late of St. James church, New London, has been engaged as organist of Trinity church vicar Prof. Andrews resigned.

The next quarterly session of the Grand Division, Sons of Temperance of Rhode Island, will be held with Atlantic Division in this city on July 17.

New fire alarm boxes, No. 25, at the corner of Broadway and Bedford avenue, and No. 32, at the corner of Greenwich place and Beach street, have been put in position.

The next monthly meeting of the Newport Artillery Company, next Tuesday evening, will also be the annual meeting and the officers for the ensuing year will be elected.

Mr. Herbert C. Tilley, who took a leading part in the Queen Esther Cantata here Wednesday and Thursday evenings, will present the same opera in Bristol May 10.

Mr. Francis Wilbur, one of the deacons of the United Congregational church and a well-known and highly esteemed citizen, died at his residence on Cannon street, Thursday morning, at the age of 79 years.

Rev. J. A. Brackett, of New Bedford, will deliver a lecture next Thursday evening at the Shiloh Baptist church in this city for the benefit of the church. Subject, "The Power of Music and the Grandeur of Song."

The Newport Flower Mission held an interesting public meeting at Odd Fellows Hall Saturday afternoon at which addresses were made by the President, Miss Julia T. Downing, and by Rev. A. J. Rich, of Fall River, and Rev. S. W. Stevens of this city. The annual report of Mrs. I. W. Titus as secretary showed that much good work had been accomplished by the mission during the year.

12 Broadway.

Farman Family

Feeding for Flavor.

There is much written about the flavor of eggs laid by hens of different breeds that could be traced, no doubt, to the feed given or obtained by them. The New York Market Journal, in an article entitled "Can animals be flavored?" says:

"It is suggested that a new industry might be developed in the raising of poultry and various domestic animals upon certain kinds of food which will impart to their flesh new and palatable flavors. It is well known, for instance, that the exquisite savor of the canvas-back duck is due to the wild celery it feeds upon in the Southern marshes, and the delicious Congo chickens owe their superior excellence to the pineapples that they eat. The grouse of the far West is aromatic with the wild sage, wild duck and other sea fowl have a fishy flavor, and the fish fed to swine may almost be said to be eaten over again by the consumer of their pork. Milk is especially affected by what is eaten, as every farmer can testify, whose cows give bitter milk when they eat the leaves of buckwheat, etc. There can be no doubt that the nature of their food greatly modifies the taste and quality of the meat of most animals, and perhaps with proper effort some really valuable discoveries may be made in this direction."

"The art of feeding, for something besides mere weight of size will, in the near future, give place to the higher art of feeding to gratify taste. As the capon now ranks high above ordinary poultry, without special methods of feeding, how much greater must be superiority when fed for flavor as well as for tenderness and size! Ever and anon some enthusiastic breeder of thoroughbred fowls descends upon the merits of his favorite breeds—their tender, juicy flesh and rich, highly-flavored eggs, not to be compared with the dingy long egg, discarded, forgetting that the dinghies were truly named, and that from hard scratching for a living in the barnyard, they produced the small, tough bodies and ill-flavored eggs complained of, while his thoroughbred have a yard to themselves, are fed on the choicest grains and grasses, have nothing but pure water to drink, and all the delicacies of the season from the dinner table to look upon."

Scarcity of Poultry.

New York and other large cities of the Union derive their supply of both live and dressed poultry from distant points; no proper care is taken to place the shipments on sale in good order, the living part of the contribution arriving depleted by death, the dressed carcasses are in such sorry plight as to be revolting to look upon. The neighborhood of New York supplies a very small portion of what the metropolis needs. With some enterprise on the part of women this trade could be revolutionized, and New York city be abundantly supplied from a radius of one hundred miles. Most of the live poultry now sold in New York is taken by Long Island and New Jersey feeders at wholesale price and afterwards a pleasing profit is realized. Now why does not Long Island produce as well as compete? Because of the indolence of her people. A small capital is only needed to commence. Twelve pullets and a cockerel, ten ducks and a drake, will start a poultry business that, with sound judgment, will compass a large income.

None need hesitate to raise eggs and poultry for the New York markets. Several millions of eggs are annually brought into the country from Canada and from Russia, while the domestic product should be able to profitably to displace. For several weeks of every year New York State contributes no eggs to the public demand. The offerings at the same time from New Jersey are very small. Last February New Yorkers ate eggs from Virginia, North Carolina and Tennessee.—[American Agriculturist.]

Food for Chickens.

A good deal of nonsense has been written about the proper food for the brood, when they first come from the nest—as that "they are to have a pepper corn and some hard boiled egg." As a rule, they need nothing the first day but the quiet and warmth of the mother. Milk is a perfect diet for fowls as well as calves, and if coarse-ground Indian meal is mixed with scalded milk, it will be as safe food as can be offered. Some green vegetable food should be added, after two or three days, and kept up while the hen is confined to the coop. Fresh grass, cut up fine, arachnids, or onion tops, will meet their cravings and keep them thrifty. The young broods need to be fed five times a day, at equal intervals, and in such quantities as they will eat up very clean. They should have a feeding board made of wood, to be cleaned before every meal. Feeder's filthy food is not wholesome for man or beast. This simple food, after a few weeks, may be varied with cracked corn, wheat, oats, barley, or buckwheat feed once or twice a day. A shallow vessel for fresh water should be kept near each coop, for the hen at least, from the start. The chicks will learn to use it as they need. One person should have the care of the hens and chickens for three months at least, and be held responsible for all the details of management. It will be the most economical arrangement for the owner of the hen house and yards, if he has any leisure, to attend to these details himself; but if that cannot be done, he must walk in the tracks of his subordinate, occasionally, and know that the latter attends to his duties. With five or more early pullets he has one of the conditions of getting eggs in winter.—[Country Gentleman.]

The Lemon Medicinally.

Lemonade made from the juice of the lemon is, according to the People's Friend, one of the best and safest drinks for any person, whether in health or not. It is suitable for all stomachic diseases, excellent in sickness, in cases of jaundice, gravel, liver complaint, inflammation of the bowels and fevers. It is very refreshing to the skin and complexion. The pulp is crushed and mixed with water and sugar, and taken as a drink. Lemon juice is the best anti-scorbutic remedy known. It not only cures this disease, but also prevents it. Sailors make daily use of it for this purpose. I advise every one to rub their gums with lemon juice to keep them in a healthy condition. The hands and nails are also kept clean white, soft and supple by the daily use of lemon instead of soap. It also prevents chills. Lemon is used in intermittent fevers, mixed with strong, hot, black coffee, without sugar. Neuralgia may be cured by rubbing the part affected with a cut lemon. It is valuable also to cure warts and destroy dandruff on the head by rubbing the roots of the hair with it. It will alleviate and finally cure coughs and colds, and heal diseased lungs, if taken hot on going to bed at night. Its uses are manifold, and the more we know of it the more we value it. Lemon juice, according to a writer on Good Health, is anti-scorbutic, useful in removing tartar from the teeth, anti-fertile, etc. A doctor in Rome is trying it experimentally in malarial fevers with great success, and thinks that it will in time supersede quinine.—[Ex.]

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DANGEROUS FOOD ADULTERATION

The Fraudulent Use of Alum and Lime in Cheap Baking Powders.

If consumers prefer to buy an adulterated article of food because it can be had at a lower price they undoubtedly have the right to do so, provided the adulterants are not of a character injurious to health. If such articles are not falsely sold as pure and the consumer is not deceived as to their real character, the transaction is not illegitimate. But the great danger in the traffic in adulterated food arises from the deception that is practiced by manufacturers usually classing such goods as pure. This is almost invariably done when the adulterant is one that is injurious to health. For instance, manufacturers of alum and lime baking powders not only fail to inform the public of the real character of their goods, but carefully conceal the fact that they are made from these poisonous articles. Most of these manufacturers also claim that their articles are pure and wholesome, while some go still further and proclaim boldly that they are cream of tartar goods, even the genuine Royal Baking Powder itself. No consumer will buy alum baking powders knowingly, for it is well understood that they are detrimental to health. The sale of lime and alum baking powders as pure and wholesome articles is, therefore, criminal, and it is satisfactory to notice that several persons engaged in such sale have already been convicted by the courts.

The official analysts have recently been active in the pursuit of these dishonest articles. The baking powder of several states have been carefully and critically examined. The officials are surprised at the large amount of lime and alum goods found. It is a suggestive fact that no baking powder except the Royal has been found without either lime or alum, and may contain both. Dr. Price's baking powder has been found to contain nearly 12 per cent of lime; Cleveland's 11 per cent of impurities; the phosphate powders over 12 per cent of lime.

The chief service of lime is to add weight. It is true that lime, when subjected to heat, gives off a certain amount of carbonic acid gas, but a quicklime is left—a cause of most of the poisonous and painful effects; how long it produces such effects; how much more serious must these effects be on the delicate membranes of the stomach, intestines and kidneys, more particularly of infants and children, and especially when the lime is taken into the system day after day, and with almost every meal. This is said by physicians to be one of the causes of indigestion, dyspepsia, and those painful diseases of the kidneys now so prevalent.

Adulteration with lime is quite as much to be dreaded as with alum, which has heretofore received most emphatic condemnation from food analysts, physicians and chemists, for the reason that, while alum may be partially dissolved by the heat of baking it is impossible to destroy or change the nature of the lime so that the entire amount in the baking powder passes with all its injurious properties, into the stomach.

The large profits from the manufacture of lime and alum baking powders has placed many of them in the market. They are to be found in the stock of almost every retail dealer, and are urged upon customers calling for baking powders upon all occasions. Because of their well-known detrimental character it is desirable that prompt measures be taken to suppress their manufacture.

Pure baking powders are one of the chief aids to the cook in preparing perfect and wholesome food. While those are to be obtained of well-established reputation, like the Royal, of whose purity there has never been a question, it is proper to avoid all others.

Household Hints.

To retain the fresh appearance of oil-cloth use milk and water, lukewarm, in cleaning them.

Never pat and smooth down mashed potatoes, as it makes it heavy.

A word on plant culture—don't over-water.

When potatoes are to go into stews or chowders they should be first sliced, soaked and salted.

Flour should be bought by the barrel, but Indian meal is so apt to become infested with weevils that it should not remain much over a week on hand.

Vegetables are best stored in a room by themselves.

Butter, lard and drippings should be stored in jars and kept in the coldest and driest place.

The best use for coal ashes is to make paths and roads. A good coating of them upon a path, with a little soil thrown upon the surface to help solidify them, soon becomes a walk equal to asphalt, and very pleasant to walk upon.

A storeroom should be well ventilated, and so arranged that it will not freeze in winter.

The nicest thing to scour knives, brass, tinware, etc., is sifted hard-wood ashes.

Ringworms often come on the healthy skin without any apparent cause or provocation, and will yield to but few remedies; but borax will effectually cure them. Wash with a strong solution three times a day, and dust over the fine, dry powder.

again rises fully, and there is a considerable loss of butter from it.

A PLEASANT WHISKY—Lavender smelling salts are pleasant for those who are in the habit of using such, for through the pungent saline is the strong perfume of the lavender.

USE OF SALT—Salt is preservative in its nature. If too much of it is used in cooking food, it was against the juices of the stomach and thus retards digestion. It is best to use it in small quantities.

SWEET TENDER ONIONS—During unhealthy seasons, when diphtheria and like contagious diseases prevail, onions ought to be eaten in the spring of the year of least once a week. Onions are invigorating and prophylactic beyond description.

Recipes for the Table.

SAUCE FOR FISH—The yolks of three eggs, one teaspoonful of vinegar, quarter of a pound of butter, a little salt. Stir over a slow fire until it thickens.

APPLE CUSTARD—Pare and core the apples; stew in a little water until tender; pour over them a custard made in the usual manner, and bake until the custard is done.

SALTY CAKE—Two cups flour, the whites of four eggs, one cup of sugar, one-half cup of sweet milk, one teaspoonful of cream tartar, one-half teaspoonful of soda, flavor to taste.

EXCELLENT MINCE CRUST—One cup of hard, one cup of sweet milk, pinch of salt, one tablespoonful of corn meal, salt and flour enough to mix rather soft; do not knead it.

CORN FRITTERS—Take two cups of corn meal, add three eggs, well beaten, a tablespoonful of milk, enough flour to make the batter just drop from a spoon, then fry in boiling lard.

GOOD CAKE—Two cups not quite full of flour, yolks of four eggs, one cup of sugar, one-half cup of butter, one-half cup of sweet milk, one-half teaspoonful of soda, one teaspoonful of cream tartar, flavor to taste.

GERMAN TOAST—Cut thick slices of bread and dip each side in milk; put to soften, then dip in beaten egg; put into a frying pan with just enough butter to fry; fry until brown as an omelet. Serve well sprinkled with white sugar.

VELVET CREAM—Two tablespoonfuls of gelatine, dissolved in a half tumbler of water; one pint of rich cream; four tablespoonfuls of sugar; flavor with almond or vanilla extract of rose water. Put in molds and set on the ice. This is a delicious dessert, and can be made in a few minutes. It may be served with or without cream.

MUFFINS—One pint of milk, two beaten eggs, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, two teaspoonfuls of cream tartar, one teaspoonful of soda, flour enough to make a batter that will drop from the spoon.

GOLD CAKE—The yolks of eleven eggs, one pound of flour, one pound of butter, grated rind of one orange, the juice of two lemons, two teaspoonfuls of baking powder.

APPLE PIE—Make your pie as usual, adding your spice and a little salt, and bake them. Put your sugar in a tin and water enough to make a syrup; let it cook, and when you take your pie from the oven insert a small funnel in the pie and pour the syrup hot, and you have a moist, finely scented apple pie, without any juice in the oven.

CAKE ICING WITHOUT EGGS—Powdered sugar merely melted with water makes a good semi-transparent icing and dries white on the cakes. It may be colored as well as that made with white of eggs. To make icing to beat up, white and firm, and yet use no egg whites, take a little gelatine and dissolve it in hot water. Have it like mullage and use like white of eggs.

CHOCOLATE JELLY—Take seven spoonfuls of grated chocolate, the same of white sugar, one cup of sweet cream mix together and set over the fire and let come to a boil. Pour it over cornstarch pudding, or put between layers of cake.

WHITE FRUIT CAKE—Two cups of white sugar beaten to a cream, with one cup of butter, one cup of milk, two and one-half cups of flour, whites of seven eggs, two teaspoonfuls of baking powder. Mix thoroughly and add one pound each of sliced citron, raisins, blanched almonds and figs.

A LA MODE BEEF—Take a piece of beef about four inches thick, and with a sharp knife make small holes entirely through it at short distances apart; put into these holes strips of fat salt pork, rolled in pepper and cloves, lay the meat on a pan, cover closely and steam three hours; when done thicken the gravy with a little flour. Good cold.

DATE PIE—One pound of dates, one quart of milk and three eggs. Season same as for squash pie. It needs no sweetening. Put the dates in the milk and heat until they are soft enough to sift. This makes two good-sized pies. Use one crust, the same as for squash.

BAKED CHEESE—Take one and a half cups of finely chopped or grated cheese, add half a cup of bread crumbs, one cup of milk, one egg beaten light, a little red pepper and salt to taste. Put in a buttered dish and bake fifteen minutes in a quick oven. This is a good way to use the last of a piece of cheese when it becomes too dry to be nice alone.

TOMATO SOUP—Take one quart of canned tomatoes or three quarts of raw ones, and place in an earthen vessel. Cut into this two small onions, boil two hours and strain into one quart of beef stock. Before sending to the table thicken with three tablespoonfuls of corn starch, adding one teaspoonful of celery salt, and serve with croutons.

OATMEAL GEMS—Soak one cup of oatmeal over night in one cup of water. In the morning sift together dry one cup of flour and two teaspoonfuls of baking powder, add a little salt, mix the oatmeal and flour together, wet with sweet milk to a stiff batter, drop into gem pans and bake immediately.

MACARONI BALLS—Let the fish stand in water over night; in the morning pour some boiling water over it; pick it carefully from the bones and add an equal quantity of cold mashed potatoes. Shape into balls and fry in hot butter.

LEMON PUDDING—Take the yolks of six eggs, well beaten, with a quarter of a pound of sugar. Melt a quarter of a pound of butter in a little water as possible, stirring it till cold, and mix all together with the juice of two lemons and the grated rind. Cover the dish with a thin puff paste, pour in the mixture and bake for half an hour.

ORANGE CAKE—Two cups of sugar, two cups of flour, one-half cup of water, a pinch of salt, the yolks of five eggs and whites of three, one teaspoonful of baking powder, and the grated rind and juice of one orange. Beat the whites and add sugar for frosting, and the grated rind and juice of one orange. Bake the cake in layers and put frosting between.

Intellectual Labor Not Detrimental to Long Life.

Among artists, Michael Angelo lived to be 90, Sir Christopher Wren to be 91. Titian is said to have been engaged in painting a picture now in the Academy at Venice when he was cut off by the plague at 60 years of age. Conrad Ruytel, of the Hague, lived to 100, and Ingres to 86. Tintoretto 82, Claude Lorraine 82, Greuze 77; David 71, Turner 72, Morice Vernet 73, Lebrun 71, Poussin 72. Instances not only of greatness in art, but greatness in enduring vitality. If we take poets, we find that Rogers lived to be 83, Southey 80, Calderon 87, Juvenal 80, Auspicious 80, Voltaire 84, Metastasio 84, Euripides 78, Goethe 83, Klopstock 70, Wieland 80, Lamartine 73, Heranger 71, and Victor Hugo 83. If we turn to philosophers and men of science we find among our contemporaries M. Chevreul, the French philosopher and chemist, who on the evening of his one hundredth birthday occupied the President's box at the opera; and if we look into the past we find the names of Fomelle, who died at 100; Hoyle (who wrote the treatise on whist) at 88; Hobbes at 82, Montaigne at 89, Rabelais at 81, Dr. Heberden at 80, Sir T. Watson at 90 (P. Sir William Lawrence at 84, Royer-Collard at 82, William Harvey at 80, Schelling at 70, Cousin at 70, and greatest of all, Plato at 82; and among great composers, Auber died at 88, Cherubini at 82, Rossini 71, Haydn 77, Gluck 73, and Meyerbeer 72. What a stupendous amount of brain work, and brain work of the highest kind, is represented by these names, of whom exceeded the allotted threescore years and ten, but who are just right of the in the method of averages! Of the longevity of Judges and dignitaries of the church, who also represent a great amount of useful brain work, evidence has already been given. I think we are therefore fully justified in concluding that there is nothing in intellectual labor, per se, detrimental to long life.—[The Nineteenth Century.]

Interesting Facts.

There are 2,750 languages. Envelopes were first used in 1839. Telescopes were invented in 1590. A barrel of rice weighs 600 pounds. A barrel of flour weighs 100 pounds. A barrel of pork weighs 250 pounds. A firkin of butter weighs 56 pounds. A span is 103 inches. A hand (horse measure) is 4 inches. Watches were first constructed in 1470. A storm moves thirty-six miles per hour. A hurricane moves eighty miles per hour. The first iron steamship was built in 1830. The first huffer match was made in 1820. The first horse railroad was built in 1826-27. The average human life is thirty-one years. Coaches were first used in England in 1529. Modern needles first came into use in 1645. Kerosene was first used for lighting purposes in 1826. The first newspaper was published in New England in 1689. The first newspaper advertisement appeared in 1652. Until 1770 cotton-spinning was performed by the hand-spinning wheel. Glass windows were first introduced in England in the Eighth Century. Albert Durer gave the world a prophecy of future wood carving in 1527. Measure 209 feet each side, and you will have a square within which will be the first complete sewing machine was patented by Elias Howe, Jr., in 1846. The first steam engine on this Continent was brought from England in 1753. The first knives were used in England, and the first wheeled carriages in France in 1539. The present national colors were not adopted by Congress until 1777. An inch of rainfall is equal to 14,500,000 gallons per square mile.

St. Peter (to applicant)—"You say you were an editorial writer on a New York newspaper?"

Applicant—"Yes sir."

St. Peter—"Stop into the elevator, please."

Applicant (stepping into the elevator)—"How soon does it go up?"

St. Peter—"It doesn't go up, it goes down."

A Quaker lady suggests the following cosmetic: For the lips, truth; for the voice, prayer; for the eyes, pity; for the hands, charity; for the figure, uprightness; and for the heart, love.

Something the Public Should Know.

The articles, anonymous and otherwise, appearing from time to time in the newspapers, making unfavorable reference to Cleveland's baking powder. These articles are intended to counteract the possible better to the public from General Hurst, late Ohio State Dairy & Food Commissioner, in which he states that the Ohio Commission's investigation of the baking powders, based upon the State Chemist's analyses of thirty different brands, proves that Cleveland's is a strictly pure cream of tartar baking powder, entirely free from alum, ammonia, lime, &c., and that it is absolutely the best and most desirable baking powder manufactured; also, that the Royal baking powder is superior to the Cleveland's is superior to the Royal in every quality of excellence. Another object sought by our competitors in the articles referred to is to divert public attention from the scathing but well merited rebuke administered to them by General Hurst for falsifying his official report in their effort to bolster up their baking powder when it compares so unfavorably with Cleveland's powder.

It is quite true that the public is made aware of the deceptive character of the advertising of the baking powder Company in question. While extravagantly advertising their powder they have already concealed their use of ammonia in its manufacture and have persistently maligned Cleveland's powder.

Cleveland's superior baking powder has never been made of anything but pure cream of tartar, and a small portion of soda, and a small portion of corn starch, and has always been absolutely free from adulteration. This is attested by the leading chemists in different parts of the country from analyses made of our powder purchased by them in open market in their respective localities, as shown by their certificates in the circular accompanying each can. We ask the public to show its disapproval of the deceptive advertising methods referred to by extending its patronage to Cleveland's superior baking powder, which has for eighteen years been first in point of purity and quality, and healthful bread-leavening agent.

CLEVELAND BROTHERS.

ALBANY, N. Y., March, 1888.

The Favorite

Medicine for Throat and Lung Difficulties has long been, and still is, Ayer's Cherry Pectoral. It cures Croup, Whooping Cough, Bronchitis, and Asthma; soothes irritation of the Larynx and Fauces; strengthens the Vocal Organs; allays soreness of the Lungs; cures Consumption, and, in advanced stages of that disease, relieves Coughing and induces Sleep. There is no other preparation for diseases of the throat and lungs to be compared with this remedy.

"My wife had a distressing cough, with pain in the side and breast. We tried various medicines, but none did her any good until I got a bottle of Ayer's Cherry Pectoral, which was cured. A neighbor, Mr. Glenn, had the measles, and the cough was relieved by the use of Ayer's Cherry Pectoral. I have no hesitation in recommending this medicine."

Cough Medicine

to every one afflicted.—Robert Horton, Foreman Leadlight, Morriston, Ark.

"I have been afflicted with asthma for forty years. Last spring I was taken with a violent cough, which threatened to terminate my days. Every one pronounced me in consumption. I determined to try Ayer's Cherry Pectoral. Its effects were magical. I was immediately relieved and continued to improve until entirely recovered."—Jost Bullard, Guilford, Conn.

"Six months ago I had a severe hemorrhage of the lungs, brought on by an incessant cough which deprived me of sleep and rest. I tried various remedies, but obtained no relief until I began to take Ayer's Cherry Pectoral. A few bottles of this medicine cured me."—Mrs. E. Coburn, 10 Second st., Lowell, Mass.

"For children afflicted with colds, coughs, sore throat, or croup, I do not know of any remedy which will give more speedy relief than Ayer's Cherry Pectoral. I have found it so, invaluable in cases of Whooping Cough."—Ann Lovejoy, 1227 Washington street, Boston, Mass.

Ayer's Cherry Pectoral.

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